



## Press Information August 08

### **New Products to help bring Summer Success!**

**Fresh and contemporary baking with display oven**



The Maestrowave MPBF/R Potato Baker is one of a kind! In sharp contrast to the many traditionally styled ovens, the Maestrowave unit takes on a fresh and modern design that is both easy on the eye and practical. In keeping with its up to minute looks it is equipped with many state of the art features, including fan assisted convection cooking, audible timer for up to 120 minutes, 240 degrees maximum temperature and neon indicator.

The MPBF/R is available in counter or back bar models, has three removable wire shelves, a large heated display allowing maximum visibility and a top display, self-supporting, glass door.

With a capacity of 60 8oz jacket potatoes cooking in under an hour this flexible machine is sure to be a winner!

## Save energy with the Maestrowave Induction Hob



Built to exacting standards the Maestrowave MC30L4B induction hob this new unit will withstand the demands of any commercial kitchen.

The Induction hob produces powerful, yet energy efficient heating. It will simmer to boil in seconds, with its 60-240 degrees temperature range. The unit can detect when a pan is removed, cutting energy automatically, saving as much as between 40% and 70% energy when compared to conventional hobs. **This could mean a saving of over £3,000.00 per year!**

### Safe and Easy to Clean

As there is no flame, there are no spillages to catch alight. No food can burn on to the flat glass hob and it is incredibly easy to wipe clean with just a damp towel.

## **Keep the ice Flowing with the new Hoshizaki KM series Ice Makers**

New to the R H Hall range, is the newly introduced Hoshizaki KM model range of energy saving high performance icemakers. Offering high ice production up to 75Kg per day and large storage bins, they are competitively priced, easy to maintain and utilise a stainless steel evaporator and easy to clean condenser air filter.

There are three models in the range and boast reduced water and energy consumptions that in today's energy conscious world are a reason to buy in its self. The KM35 produces 35Kg per day of clear individual crescent ice, the KM50 50Kg and the KM75 75Kg. With front air ventilation and front access for maintenance these units are easy to maintain and can be built into a bar design.

These high specification machines have been tested to an ambient temperature of 40 degrees and come with a 2 years parts and labour warranty.

**For further information contact R H Hall's office on 01296 663400, visit [www.rhhall.com](http://www.rhhall.com)**

**Editorial contact: - Paul Williams, Value Marketing Services, 0796 607 4209, email [pjpw@blueyonder.co.uk](mailto:pjpw@blueyonder.co.uk)**

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